



## BRUNELLO DI MONTALCINO RESERVA

Denomination of Controlled and Guaranteed Origin

**Grape Varieties:**

100% Sangiovese  
selected in Montalcino

**Production zone:**

Castelnuovo dell'Abate

**Organoleptic characteristics  
and aromas:**

The balance and sense of harmony are  
excellent.

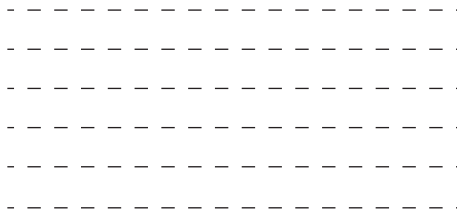
Full-bodied with smooth, velvety tannins,  
its fascinating aromas of ripe forest fruits  
evolve into spicy notes.

Recommended with cheeses, roasts and  
red meats in general.

**Ageing and maturing process:**

Minimum 48 months with peaks of 50  
in 20-hectolitre oak barrels with  
short passages in barriques.

Bottle ageing for 8-10 months  
before the start of the year of  
release for sale.



Azienda Agricola

### LA COLOMBINA

di Caselli Anna Maria - Castelnuovo dell'Abate - Montalcino - Italia

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